babycakes
cupcake maker

CUPCAKE MAKER

OWNER'S MANUAL & RECIPE BOOK

MODEL NUMBER CC-2828

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IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Metal parts can become hot. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or hot liquids.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

A short power-supply cord (or detachable power –supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a long detachable power-supply cord or extension cord is used,

- The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance,
- If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord, and
- The longer cord should be arranged so this it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

CORD PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please take it to an appliance service facility.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

OPERATING INSTRUCTIONS

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

BEFORE INITIAL USE:

- After unpacking the cupcake maker, remove all packaging materials and labels.
- Open the cover by releasing the locking latch.
- Wipe the top and bottom cooking plates with a damp cloth and then towel dry.

USING THE CUPCAKE MAKER:

1. Prepare ingredients in advance and fill the 8 cooking plate reservoirs.
   CAUTION: DO NOT overfill the reservoirs.
2. Insert plug firmly into wall outlet. The red POWER light will illuminate.
3. Close the cover until the locking latch clicks in place.
4. After 3-5 minutes, the green READY light will illuminate. This is a good time to check the progress of the cupcakes, mini-pies, etc.
5. Slowly open the top cover by releasing the locking latch. **CAUTION:** Avoid touching the cooking surface. **SURFACES ARE HOT.**
   TIP: Cupcakes are done when a toothpick is inserted into the middle of the cupcake and it comes out clean and dry. BE SURE TO CHECK ALL CUPCAKES AS DIFFERENT SPOTS IN THE CUPCAKE MAKER MAY HEAT DIFFERENTLY.
   TIP: Treats made with pie crusts are done when the tops are an even golden brown.
   CAUTION: Allow pies with fillings to cool before enjoying, as the fillings will be very HOT.
6. Remove the prepared foods from the cooking plates with a plastic (non-metallic) and heat-resistant utensil.
7. Add another batch of ingredients, or unplug the power supply cord after cooking and allow the cupcake maker to cool before moving or storing.

INCLUDED ACCESSORIES:

ICING BAG:

Designed for bakers and enthusiasts, the 10" icing bag is lightweight, strong and flexible. For additional styles, use the two-piece coupler to easily change decorating tips.

DECORATING TIPS:

Use the four stainless steel decorating tips to create endless cupcake designs and decorations. Go ahead, get creative! The following tips are included:

No. 26 Star

No. 66 Leaf

No. 61 Petal

No. 2 Writing tip

PIE CRUST TOOL:

Easily bake a tartlet or a pie. The crust cutter creates a custom sized pie crust and the forming tool precisely molds the crust to the shape of the non-stick baking plates (see "preparing pie crust" instructions on following page).

PREPARING PIE CRUST:

Use prepared pie crusts, packaged mix for pie crust or your own favorite pastry recipe. Allow refrigerated pie crusts to soften or come to room temperature as package directs. Roll out as for a pie or unfold crust as directed.

One 9-inch pie crust can be cut to make 8 bottom crusts. Use 2 (9-inch) crusts to make 8 (2-crust) pies.

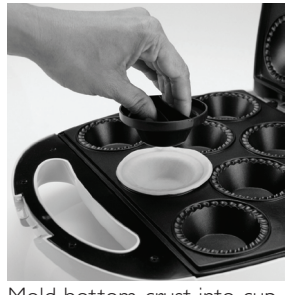
Use the larger side of the pie crust cutter to cut the bottom crusts and the smaller side of the pie crust cutter to cut the top crusts. Use the forming tool to press crust into the cupcake maker so it conforms to the cup.

Always place pie crusts in a cold cupcake maker—do not preheat.

For a 2-crust pie, shape bottom crust into cupcake maker, fill and then place top crust on pie. Use the smaller side of the crust cutting tool to cut away excess dough. Bake about 12 to 18 minutes or until filling is done and crust is browned. For best results, select thicker pie fillings and do not over fill pies – usually about 2 to 3 tablespoons of filling is perfect.

For a 1-crust filled pie, shape bottom crust into cupcake maker. Bake about 10 minutes or until crust is browned. Remove, cool and fill.

Use large side of crust cutter to cut bottom crust



Mold bottom crust into cupcake maker with forming tool

Use small side of crust cutter to cut top crust

Use small side of crust cutter to cut away excess dough

cupcake tips & decorating suggestions

Cupcakes are the perfect dessert—for simple family meals, as a quick snack or for more elegant celebrations. For young and old alike, they are the right size and are fun, festive and easy.

BAKING TIPS:

- Use your favorite recipes and mixes—or the recipes in this booklet.
- The cupcake maker does not have to be preheated for cupcakes—just spoon the batter into the cups and bake. However, it works just as well to spoon the batter into a hot cupcake maker. This makes it easy to do several batches of cupcakes or muffins in succession. (Use caution as cupcake maker is hot.)
- Always begin with a cold cupcake maker when baking pies, quiches and other recipes that require shaping or pressing pie crust or pastry into the cups.
- Most cupcakes bake in 5 to 8 minutes. To determine if cupcakes are done, insert a toothpick into the center of the cupcake; if it comes out clean the cupcakes are done.
- Cupcakes or muffins are very fragile and hot when just baked. Carefully remove them from the cupcake maker and place on a wire rack. Use caution as the cupcakes and steam are very hot. Allow the cupcakes or muffins to stand about 5 minutes before serving—even if you wish to serve warm muffins.
- Use mini paper bake cups if desired when baking cupcakes and muffins. They make removing and serving cupcakes and muffins easy. Paper bake cups are required for brownies and cheesecake as the baked brownies or cheesecakes are so hot and delicate and must cool some before they are firm enough to hold their shape. Do not use paper bake cups for pies and tartlets.

DECORATING TIPS:

- Make a variety of cupcake flavors and various frostings — let family or guests select their favorite flavor and decorate as they prefer.
- Leave cupcakes unfrosted for easy packing in a lunch box or when traveling in the car.
- Split cupcakes or muffins horizontally and fill with frosting, jam, preserves, lemon curd or cream cheese.
- Tint frostings into complimentary colors, holiday colors, the colors of a team or sports mascot or just your favorite. Frost cupcakes with one color — or frost some cupcakes in different colors and group them on serving platters.
- Use the tip of a knife or offset spatula to spread the frosting, or fill a decorating bag and pipe the frosting. For a quick, easy, yet very decorative frosting, fit the decorating bag with No. 26 star tip and make a large star on top of each cupcake.
- Drizzle swirls of melted dark chocolate over a white frosted cupcake (or melted white chocolate over dark chocolate frosted cupcakes.)

CANDY TOPPINGS AND ADDITIONS:

Sprinkle tops of frosted cupcakes with sprinkles. Other candy toppings might include:

- Crushed peppermint
- Candy-coated chocolates
- Mini chocolate chips
- Jelly Beans
- Candy Corn
- Conversation hearts
- Gummy or Jelly candies
- Chocolate stars
- Decorating or dusting sugar
- Toasted chopped nuts
- Toasted coconut

Cake decorating shops or craft stores sell many cupcake picks or premade sugar decorations that are fun, colorful, easy and perfect for a variety of themes.

FONDANT:

Roll packaged, prepared fondant on a board lightly coated with cornstarch. Cut fondant into rounds to cover the cupcakes or be creative and cut a variety of shapes using small cookie cutters. For example:

- Cut flower petals, or a flower by cutting a ruffled round. Add green stems or leaves, as desired.
- Frost cupcakes pink or blue. Cut fondant in the shape of tiny feet or baby bottles and arrange on top of cupcakes for a baby shower.
- Cut fondant with small alphabet cutters to decorate with initials, names or holiday greetings.
- Cut tiny triangles from dark colored fondant and arrange as a Jack-o-lantern face.

TIERS, ARRANGEMENTS AND DISPLAYS:

Arrange cupcakes on a cake pedestal. Better yet, stack two cake pedestals and fill each with cupcakes. If you don't have a cake pedestal, place a serving plate on a small bowl, a tin or a box to make height.

Frosted cupcakes are fun to arrange into a special shape or display. For example:

- Line 16 cupcakes, all frosted in pink, in a wavy line to resemble a caterpillar. Use small strips of licorice as legs and antenna. Add small candy eyes.
- Arrange 16 cupcakes in a rectangle to resemble a flag. Frost in red, white or blue, as needed to create a flag. Cover those in blue with star-shaped sprinkles for the stars.
- Arrange 14 to 16 cupcakes to make a bumble bee or butterfly. Set four cupcakes in a straight row for the body and arrange four or five cupcakes on each side as wing. Frost with yellow with black accents for a bee or frost with pink for a butterfly.

CONVENIENT MIXES:

MUFFIN MIXES

Prepare muffin mixes according to package directions. Spoon into cups and bake 4 to 6 minutes. Smaller mixes, (pouches approximately 8.5 ounces) will make about 8 mini-muffins in the cupcake maker.

DROP, CHEESE FLAVORED BISCUIT MIXES

Prepare (7.75 ounce) package mix according to package directions for drop biscuits. Spoon about 1 tablespoon batter into each cup (about ½ full) and bake 4 to 5 minutes. One (7.75 ounce) package makes 20 bite-size biscuits.

TOAST CUPS

Trim crusts from white bread and flatten each slice with a rolling pin. Cut into circles using the bottom crust side (larger) pie crust cutter. Shape each bread circle into a cup. Brush with melted butter if desired. Bake until crisp and golden brown, about 7 minutes. Remove and cool. Fill as desired. As an appetizer, toast cups are great filled with chicken or tuna salad, hot, cooked chili, prepared sloppy Joe filling or other favorites. For a brunch, fill with cooked scrambled eggs.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

To Clean: Always unplug the appliance from the power source and wait until it cools down before cleaning. There is no need to take the appliance apart for cleaning. Dry with a paper towel to absorb excess oils. Brush crumbs from the grooves and wipe with a damp cloth and mild soap. Never immerse in water. Avoid using sharp utensils, as they will scratch the surfaces. Do not use cleansers or oven cleaners on the cooking plates. To clean the handles and exterior, use a damp cloth with mild soap and towel dry.

To Store: Unplug the appliance and store in its box or in a clean, dry place. Store the cord loosely coiled around the cord wrap; **never wrap the cord tightly.** Do not put stress on the cord where it enters the appliance, as it could cause the cord to fray and break.

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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Made in China

cupcakes

CAKE MIX

Prepare your favorite cake mix according to package directions. Fill each cup with about 2 tablespoons batter. Bake in cupcake maker, about 5 to 6 minutes or until toothpick inserted in center comes out clean.

One (18.25 ounce) cake mix makes about 44 to 48 cupcakes.

ONE-HALF CAKE MIX

2 cups	dry cake mix
1/2 cup plus 2 tablespoons	water
1/4 cup	vegetable oil
2	eggs

Prepare cake mix using the above ingredients, beating according to package directions.

Fill each cup with about 2 tablespoons batter. Bake in Cupcake Baker, about 5 to 6 minutes or until toothpick inserted in center comes out clean.

Makes about 22 to 24 cupcakes.

Tip: *Seal remaining mix in a plastic food bag and place back in the box so you will know the flavor of the remaining mix.*

CHOCOLATE CUPCAKES

1 ounce (1 square)	unsweetened chocolate
1/4 cup	butter, softened
1/2 cup	sugar
1/3 cup	brown sugar
2	eggs
1 cup plus 2 tablespoons	all-purpose flour
1/2 teaspoon	baking soda
1/4 teaspoon	baking powder
1/4 teaspoon	salt
3 tablespoons	unsweetened cocoa
1/2 cup plus 2 tablespoons	buttermilk
1/2 teaspoon	vanilla

Melt unsweetened chocolate in microwave according to package directions; let cool to room temperature.

Beat together butter, sugar and brown sugar until creamy. Add eggs, one at a time, beating well after each addition. Stir in the cooled chocolate.

In a separate bowl, stir together the flour, baking soda, baking powder, salt and cocoa. In another bowl, stir together the buttermilk and vanilla.

Add a quarter of the flour mixture to the egg and sugar mixture and blend. Add one third of the buttermilk and blend. Continue adding flour and buttermilk, ending with flour. Do not overbeat.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker, about 7 to 10 Minutes or until toothpick inserted in center comes out clean.

Makes 24 cupcakes

VANILLA CUPCAKES

1 cup	all-purpose flour
1 teaspoon	baking powder
Dash	salt
1/3 cup	butter, softened
3/4 cup	sugar
1/4 cup	sour cream
3 egg	whites
1/3 cup	milk
2 teaspoons	vanilla

Combine flour, baking powder and salt; set aside.

Beat together butter and sugar until creamy. Beat in sour cream. Add egg whites and beat 2 minutes at high speed, scraping bowl occasionally.

Add half of flour and beat at low speed until blended. Add milk and blend well. Add remaining flour and beat at low speed until blended. Stir in vanilla.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker, about 5 to 6 minutes or until toothpick inserted in center comes out clean.

Makes 16 cupcakes.

CONFETTI PARTY CUPCAKES:

Stir in 3 tablespoons confetti sprinkles with vanilla. Bake as directed.

STRAWBERRY CUPCAKES

1 package (9 ounces)	white cake mix
1	egg white
1/2 cup	frozen halved strawberries in syrup, thawed

Prepare cake mix according to package directions, omitting water and substituting strawberries. Mix with mixer for 2 minutes

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker, about 6 to 8 minutes or until toothpick inserted in center comes out clean.

Makes 24 cupcakes

Tip: *Frost these cupcakes with Strawberry Frosting. (See Recipe)*

Tip: *This recipe for the cupcakes and frosting uses one (10 ounce) package of frozen halved strawberries in syrup. You will need 3/4 of the package, use any leftovers for smoothies or ice cream topping.*

AFTER SCHOOL APPLESAUCE CUPCAKES

1 cup	all-purpose flour
2/3 cup	packed brown sugar
1 teaspoon	cinnamon
1/2 teaspoon	baking soda
1/4 teaspoon	baking powder
1/4 teaspoon	salt
1 individual-size container (4 ounces) or 1/2 cup	applesauce (1/2 cup)
2 tablespoons	vegetable oil
2 tablespoons	water
1 1/2 teaspoons	cider vinegar
1/3 cup	chopped pecans, toasted

Stir together flour, brown sugar, cinnamon, baking soda, baking powder and salt. Combine applesauce, oil, water and vinegar; blend liquid ingredients into flour mixture. Stir in pecans.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker, about 5 to 7 minutes or until toothpick inserted in center comes out clean.

Makes 16 cupcakes.

Tip: *To toast pecans, preheat oven to 375° F. Spread pecans in a single layer in a baking pan. Bake 5 to 7 minutes or until golden. Toasting pecans or any nut, intensifies their flavor so the "pop" more when baked in cakes.*

GINGERBREAD CUPCAKES

1 cup	all-purpose flour
1 teaspoon	baking powder
1 teaspoon	ground ginger
1/2 teaspoon	baking soda
1/2 teaspoon	cinnamon
1/4 teaspoon	ground cloves
1/8 teaspoon	salt
1/4 cup	butter
1/4 cup	brown sugar
2 tablespoons	light corn syrup
2 tablespoons	molasses
1/3 cup	milk
1	egg, lightly beaten

Combine flour, baking powder, ginger, soda, cinnamon, cloves and salt in a mixing bowl; set aside.

Combine butter, brown sugar, corn syrup, and molasses in a small saucepan. Heat over low heat, stirring occasionally, until melted and sugar has dissolved. Pour melted mixture over flour. Add milk and egg. Stir until blended.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker, about 5 to 7 minutes or until toothpick inserted in center comes out clean.

Makes about 16 cupcakes

Tip: *Gingerbread cupcakes are especially good frosted with Lemon Frosting.*

RED VELVET CUPCAKES

1 cup	all-purpose flour
1 tablespoon	unsweetened cocoa
1/4 teaspoon	baking powder
1/4 teaspoon	baking soda
Dash	salt
1/4 cup	butter, softened
2/3 cup	sugar
2	eggs
1/2 cup	sour cream
1 1/2 teaspoons	red food coloring
1 teaspoon	vanilla

Combine flour, cocoa, soda, baking powder, baking soda and salt; set aside.

Beat together butter and sugar until creamy. Beat in eggs until well blended. Beat in sour cream. Blend in dry ingredients. Blend in red food coloring and vanilla.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker about 6 to 7 minutes or until toothpick inserted in center comes out clean.

Makes 16 cupcakes

Tip: *Red Velvet Cupcakes are especially good frosted with Cream Cheese Frosting.*

MINI STRAWBERRY CHEESECAKES

1 package (8 ounces)	cream cheese, softened
1/4 cup	sugar
1	egg
1/2 teaspoon	vanilla
16	vanilla wafers
3 tablespoons	seedless strawberry preserves
8	fresh strawberries, stemmed and halved

Beat cream cheese until smooth. Add sugar, egg and vanilla and beat until smooth.

Place a mini paper bake cup in each well of the cupcake maker. Place a vanilla wafer in the bottom of each cup. Spoon about 2 tablespoons cream cheese mixture over each vanilla wafer. Bake 6 to 7 minutes or until softly set.

Carefully remove each cheesecake and place on a rack to cool. Repeat with remaining vanilla wafers and cream cheese filling.

Cover and refrigerate baked cheesecakes overnight or several hours until well chilled.

Just before serving, garnish each cheesecake with about 1/2 teaspoon preserves and top with a strawberry half. Melt remaining strawberry preserves, then spoon a little warm preserves over the top of each strawberry to glaze it.

Makes 16 mini cheesecakes

Tip: *To avoid burning your fingers when removing the soft, hot cheesecakes, always use paper baking cups when baking Mini Cheesecakes.*

BROWNIE BITES

1 package (17.6 ounces)	brownie mix
	Ingredients listed on package for cake brownies
	Chocolate Glaze or Coconut Pecan Frosting (see recipe)

Prepare brownie mix as directed on package for cake brownies.

Place a mini paper bake cup in each well of the cupcake maker. Fill each cup with about 2 tablespoons batter. Bake in cupcake maker about 11 to 12 minutes, or until brownies are set.

Carefully remove brownies from cupcake maker (use caution as they are very hot). Allow to cool completely. Frost with Chocolate Glaze or Coconut Pecan Frosting.

Makes about 16 to 18 Brownie Bites

Tip: *To avoid burning your fingers when removing the soft, hot brownies, always use paper baking cups when baking Brownie Bites.*

frostings

RICH VANILLA FROSTING

1/2 cup	butter, softened
3 cups	confectioners' sugar
3 tablespoons	milk
1/2 teaspoon	vanilla

Beat butter until creamy. Add confectioners' sugar and milk and beat until creamy. Beat in vanilla. (Beat in an additional 1 to 2 teaspoons milk if a thinner frosting is desired.)

Makes about 1 3/4 cups
(enough to frost 12 to 16 cupcakes).

Tip: *If desired, tint frosting to desired color by adding drops of liquid food coloring. For a more intense color, use paste food colors.*

Tip: *Some people prefer less frosting, while others prefer a more generous amount of frosting on cupcakes. For more decadent cupcakes, or to achieve a "bake-shop look", bakeries will often generously pipe frosting onto cupcakes. This frosting recipe may be doubled, if desired.*

CREAMY CHOCOLATE FROSTING

3 tablespoons	butter, melted
1/4 cup	unsweetened cocoa
2 cups	confectioners' sugar
2 tablespoons	milk
1/4 teaspoon	vanilla

Combine melted butter and cocoa in a mixing bowl. Beat in confectioners' sugar and milk. Beat in vanilla. Beat in an additional 1 to 2 teaspoons milk if a thinner frosting is desired.

Makes about 1 cup
(enough to frost 8 cupcakes)

Tip: *This frosting recipe may be doubled, if desired.*

CREAM CHEESE FROSTING

1 package (3 ounces)	cream cheese, softened
1/4 cup	butter, softened
2 1/4 cups	confectioners' sugar
1/2 teaspoon	vanilla

Beat all ingredients together until smooth. Frost each cupcake.

Makes about 2 cups (enough to frost 16 cupcakes).

Tip: *This frosting recipe may be doubled, if desired.*

LEMON FROSTING

1/4 cup	butter, softened
2 1/2 cups	confectioners' sugar
2 teaspoons	grated lemon zest
2 1/2 tablespoons	lemon juice

Beat all ingredients together until smooth. If a thinner frosting is desired, blend in an additional 1 to 2 teaspoons lemon juice.

Makes about 2 cups (enough to frost 16 cupcakes).

Tip: *This frosting recipe may be doubled, if desired.*

STRAWBERRY FROSTING

1/4 cup	butter or margarine, softened
1/4 cup	frozen halved strawberries in syrup, thawed
2 1/2 cups	confectioners' sugar

Combine all ingredients in mixing bowl and beat until smooth and creamy. If necessary to reach a good spreading consistency, add a little additional confectioners' sugar.

COCONUT PECAN FROSTING

2/3 cup	sugar
2/3 cup	evaporated milk
1/3 cup	butter
2	egg yolks
1/3 cup	chopped pecans, toasted
3/4 cup	shredded sweetened coconut
1/2 teaspoon	vanilla

Combine sugar, milk, and butter in a saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil.

Lightly beat egg yolks. Stir a small amount of hot liquid into egg yolks, then stir all of egg yolk mixture into hot mixture in saucepan. Cook, stirring constantly, until mixture boils. Cook, stirring constantly, 1 minute.

Remove from heat and stir in pecans, coconut and vanilla. Cool to spreading consistency. Spoon about 2 teaspoons frosting over each cupcake.

Makes about 3/4 cup (enough to frosts 16 to 18 cupcakes).

Tip: *To toast pecans, preheat oven to 375° F. Spread pecans in a single layer in a baking pan. Bake 5 to 7 minutes or until golden.*

CHOCOLATE GLAZE

1/2 cup	semisweet chocolate chips
2 tablespoons	butter
1 tablespoon	light corn syrup

Combine chocolate and butter in a 4-cup glass measuring cup. Cook in microwave on High (100%) power for 1 minute. Stir and continue to microwave on High 30 to 60 seconds or until melted. Stir in corn syrup. Spoon 1 teaspoon glaze over each cupcake.

Makes about 1/3 cup (enough to glaze 16 cupcakes).

PECAN PIE TARTLETS

1	prepared, uncooked (9-inch) pie crust
1 tablespoon	butter, melted
1/4 cup	brown sugar
2 tablespoons	dark corn syrup
1/4 teaspoon	salt
1	egg
3/4 cup	chopped pecans
	Whipped cream, optional

Using pie cutter for bottom crust, cut 8 circles from pie crust. Press into cupcake maker to make pie shells.

Whisk together the butter, brown sugar, dark corn syrup, salt and egg. Stir in pecans. Spoon 2 tablespoons pecan mixture into each shell.

Bake in cupcake maker for 10 to 12 minutes until crust is browned. Remove and allow to cool. Serve with a dollop of whipped cream, if desired.

Makes 8 tartlets

Tip: *Use a premade pastry from the refrigerated section at your grocery store. One (15 ounce) package has 2 crusts. Allow to come to room temperature or soften as package directs.*

WONDERFUL CHOCOLATE CREAM PIE TARTLETS

1	prepared, uncooked (9-inch) pie crust
1 cup	prepared chocolate pudding
3/4 cup	frozen whipped topping, thawed
	Chocolate sprinkles

Using pie cutter for bottom crust, cut 8 circles from pie crust. Press into cupcake maker to make pie shells. Bake in cupcake maker for 10 minutes or until crust is browned. Remove and allow to cool.

Fill each crust with about 2 tablespoons chocolate pudding. Dollop each with a heaping tablespoon of whipped topping. Garnish with chocolate sprinkles.

Tip: *Make a variety of pie tartlets in your favorite flavor. For example, fill baked pie shell tartlets with prepared pudding (from a mix, a can or your favorite recipe—chocolate, vanilla, coconut, butterscotch or any flavor), lemon curd or other favorite fillings. Be creative. For a banana pudding pie tartlet, layer a sliced banana with banana cream or vanilla pudding in a baked tartlet shell. For a chocolate peanut butter tartlet, place about 1 teaspoon peanut butter into each baked pie shell, then top with chocolate pudding and whipped topping. For an ice cream tartlet, fill baked pie shells with ice cream and freeze, then dollop with whipped topping just before serving.*

STRAWBERRY TARTLETS

1	prepared, uncooked (9-inch) pie crust
1 to 1 1/2 cups	sliced fresh strawberries
3 tablespoons	strawberry preserves
1 cup	sweetened whipped cream or frozen whipped topping, thawed

Using pie cutter for bottom crust, cut 8 circles from pie crust. Press into cupcake maker to make pie shells. Bake in cupcake maker for 10 minutes or until crust is browned. Remove and allow to cool.

Fill each baked pie crust with fresh sliced strawberries.

Place strawberry preserves in a microwave safe bowl or cup. Microwave on High (100% power) for 30 seconds, or until melted, stirring midway through. Using a pastry brush, brush the tops of the strawberries in each pie shell.

Generously dollop with whipped cream or whipped topping.

Makes 8 servings.

muffins and scones

ALMOND POPPY SEED MUFFINS

1/3 cup	milk
1	egg
1/2 teaspoon	vanilla
1/2 teaspoon	almond extract
1/4 cup plus 1 tablespoon	canola or vegetable oil
3/4 cup	all-purpose flour
1/2 cup plus 2 tablespoons	sugar
1/2 teaspoon	baking powder
1/4 teaspoon	salt
1 teaspoon	poppy seeds

Place all ingredients except poppy seeds in medium mixing bowl in the order listed. Using an electric mixer, beat for 2 minutes. Stir in poppy seeds.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker about 6 to 9 minutes or until toothpick inserted in center comes out clean.

Makes 18 muffins

BLUEBERRY MUFFINS

3 tablespoons	butter, softened
6 tablespoons	sugar
1	egg
3 tablespoons	milk
2/3 cup	all-purpose flour
1/2 teaspoon	baking powder
Dash	salt
1/2 teaspoon	cinnamon, optional
1/3 cup	small blueberries

Beat together butter and sugar until creamy. Beat in egg. Stir in milk. Combine dry ingredients. Add dry ingredients and blend just until combined. Stir in blueberries.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker about 7 to 8 minutes or until toothpick inserted in center comes out clean.

Makes 8 muffins

CHEESE 'N JALAPENO CORN MUFFINS

1 package (8.5 ounces)	corn muffin mix
1	jalapeno pepper, seeded and minced
1	egg
1/3 cup	milk
1/3 cup	sour cream
1/2 cup	shredded Cheddar cheese

Combine dry corn muffin mix with remaining ingredients. Stir until blended.

Fill each cup with about 2 tablespoons batter. Bake in cupcake maker about 5 minutes or until toothpick inserted in center comes out clean.

Makes 16 muffins

SCONES

1 cup	all-purpose flour
1 tablespoon	sugar
1/2 to 2/3 cup	heavy or whipping cream

Stir flour and sugar together in medium bowl. Add cream until dough forms a ball. Turn dough out onto surface dusted with additional flour. Fold dough in half about 5 to 7 times to knead (do not overwork dough or it will become tough). Gently roll to ½-inch thick. Cut dough into circles using a 2-inch round cookie cutter, cut dough and place in cupcake maker. Bake for 9 to 11 minutes or until brown and done.

Makes 8 to 10 scones

Tip: *If desired, gently fold in 2 tablespoons currants after adding cream. Proceed as directed*

SPICY CORNBREAD HAM APPETIZERS

16	baked Cheese 'N Jalapeno Corn Muffins (see recipe)
3 tablespoons	whipped cream cheese, softened
4 teaspoons	jalapeno jelly
4	slices fully-cooked deli ham

Prepare corn muffins (as directed on opposite page) and allow to cool. Split each muffin in half horizontally. Top bottom half of each muffin with 1/2 teaspoon cream cheese, spreading very gently. Top cream cheese with 1/4 teaspoon jalapeno jelly. Cut each ham slice into quarters and place 1 piece ham on each muffin, folding to fit as necessary. Top with remaining muffin half.

Makes 16 appetizers.

MUSHROOM BITES

2 cups	herb seasoned stuffing mix
2 tablespoons	butter or margarine
1 1/2 cups	coarsely chopped button mushrooms
2	green onions (white and green part), chopped
1	egg, lightly beaten
1/2 cup	heavy or whipping cream
1 cup	shredded Cheddar cheese
1 1/2 teaspoons	fresh thyme leaves

Place stuffing in mixing bowl; set aside.

Melt butter in medium skillet over medium high heat. Add mushrooms and green onions; cook, stirring frequently about 4 to 5 minutes. Pour over stuffing mix.

Add remaining ingredients to mushroom mixture and stir well to combine.

Fill each cup with a heaping 2 tablespoons mixture. Bake in cupcake maker about 5 to 6 minutes.

Makes 16 appetizer servings

SPINACH-BACON MINI QUICHE

1	prepared, uncooked (9-inch) pie crust
2	slices bacon
3 tablespoons	chopped onion
1	clove garlic, minced
1/2 cup	frozen, chopped spinach, thawed, well drained and squeezed until dry
1	egg
1/3 cup	half and half
	Salt and pepper, to taste
3 to 4 drops	hot pepper sauce
1/3 cup	shredded Swiss cheese

Using pie cutter for bottom crust, cut 8 circles from pie crust. Press into cupcake maker to make pie shells.

Cook bacon in skillet over medium-low heat until bacon is crisp. Remove bacon and drain, reserving 1 tablespoon drippings. Return reserved 1 tablespoon drippings to skillet. Add onion and garlic to reserved drippings in skillet and cook 4 to 5 minutes, stirring occasionally, until onion is tender. Remove from heat. Stir spinach into onion mixture.

Whisk together egg and half and half in a medium mixing bowl. Stir in onion-spinach mixture. Crumble bacon and add to egg mixture. Stir in salt, pepper, hot pepper sauce and cheese.

Spoon about 2 tablespoons filling into each cup. Bake in cupcake maker for 9 to 10 minutes or until knife inserted in center comes out clean.

Tip: *For ease, purchase frozen chopped spinach in a bag so you can easily measure out the needed amount. Seal and return the bag to the freezer for use another time.*

QUICK 'N EASY BEEF EMPANADAS

1/4 pound	ground beef
1/4 cup	finely chopped onion
1 clove	garlic, minced
1 1/2 teaspoons	chili powder
1/4 teaspoon	ground cumin
	Salt and pepper, to taste
1/3 cup	salsa
2	prepared, uncooked (9-inch) pie crusts
1/3 cup	shredded Co-Jack or Cheddar cheese

Cook ground beef, onion, and garlic together in a skillet, over medium heat, stirring to crumble beef, until beef is browned and onion is tender; drain. Stir in seasonings and salsa.

Using pie cutter for bottom crust, cut 8 circles from 1 pie crust. Press into cupcake maker to make pie shells. Using pie cutter for top crust, cut 8 circles from 1 pie crust.

Spoon about 2 tablespoons beef filling into each cup. Spoon about 2 teaspoons cheese over the beef in each cup. Top each with a small circle of pie crust. Bake 12 to 14 minutes or until top crust is browned.

Makes 8 appetizers.

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